

Product code: 2387

DOMAINE JAEGER-DEFAIX, RULLY 1ER CRU BLANC, MONT-PALAIS, BURGUNDY, FRANCE, 2018



Producer Profile

Hélène Jaeger-Defaix manages this estate in the same same spirit as their vineyards and estate in Chablis.

Farming organically, the vines have an average age of at least 35 years. When the hand picked grapes arrive the pressing is gentle and slow to extract the best juice. Post fermentation the wine is aged for a further 18 months in oak barrels of 1 to 5 years old with moderate “batonnage” to enhance the elegance of the wine.

Viticulture

These organically farmed vineyards have an average vine age of 35 -60 years. The soils are perfect for the cultivation of grapes with great aeration of the soil. The plant density is about 10000 plants per hectare and harvest is by hand.

Winemaking

When the hand picked grapes arrive there is a complete analysis of each cuvée and a severe sorting on reception. The pressing is gentle and slow to extract the best juice. Slow alcoholic fermentation is made with natural yeast at 20°C on fine lees. Post fermentation the wine is aged in oak barrels of 1 to 5 years old with moderate “batonnage” to enhance the elegance of the wine.

Tasting Note

A gold colour. Aromas of peach and apricot on both nose and palate. This wine is delicate and perfumed with a rich and pleasant final.

Food Matching

A beautiful wine which will enhance any dish, particularrly well suited to fish dishes or with goats cheeses.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: None